

## U.S. EMBASSY ATHENS, GREECE

### Cook Services for MSGR

#### QUESTIONS AND ANSWERS

(Site Visit held on March 16, 2021)

**Q1.** In order to secure, the highest possible level of safety and hygiene standards of the production procedures of cook & serve dinner from a morning production, a chilling process is mandatory. The provision of a “Blast Chiller” is considered crucial, for our HQSE operations. Please clarify if you will provide a “Blast Chiller”.

**A1. The Embassy intends to purchase a blast chiller. We cannot guarantee how quickly it will become available.**

**Q2. Please clarify if the Embassy will provide chemical products required for proper cleaning & disinfection. If yes, will relevant documentation (SDS and technical sheets) be also provided in order to develop the cleaning plan?**

**A2. Yes – the MSGR will have chemical products supplied through the embassy. The relevant documentation will be provided if available through the embassy.**

**Q3. Please clarify who will be responsible for pest control (the Embassy or the contractor)?**

**A3. Embassy.**

**Q4. Please clarify if the Embassy will provide thermometers for the control of Critical Control Points. If yes, who is in charge of calibration and verification of thermometers?**

**A4. No, the contractors must supply their own thermometers.**

**Q5. Please clarify if the Embassy will provide disposable protective equipment (gloves, hairnets, masks etc.).**

**A5. No - the contractors must supply their own PPE.**

**Q6. Please clarify if the Embassy will provide containers for back samples (75g of all products must be kept in a freezer for 7days).**

**A6. Yes – we currently have an ample amount of containers at the MSGR and can procure more as needed.**